



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X6660

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <u>Floyd County Brewing Company</u>	Telephone Number <u>470 508 2337</u>	Date of Inspection (mm/dd/yr) <u>6/4/20</u>	PERMIT # <u>19-110</u>
Establishment Address (number and street, city, state, zip code) <u>129 W. Main St New Albany, IN 47150</u>	<u>502 724 3202</u>		
Owner <u>Brian Hampton</u>	Purpose: <u>1. Routine</u>	Follow-up <u>YES</u>	Release Date <u>TODAY</u>
Owner's Address <u>7456 Saddlebrook Ct. Greenville, IN 47124</u>	2. Follow-up	Summary of Violations: <u>C 3 NC 9 R 0</u>	
Person in Charge <u>Leila DiFazio</u>	3. Complaint	Menu Type (See back of page) <u>1 2 3 4 X 5</u>	
Responsible Person's E-mail	4. Pre-Operational		
	5. Temporary		
	6. HACCP		
Certified Food Manager <u>Danid Stewart (6/16/21)</u>	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
187	C		Measured product in grill low boy coolers at 58-60° F	Discarded
295	C		Observed basement bulk ice machine to be malded	Today
415	C		Observed Flies/gnats at server station near kitchen/stairs	1 week
177	NC		Observed food stored directly on basement floor	Today
202	NC		Observed dated can (past usability) not segregated from others	Today
243	NC		Observed single-use items stored directly on basement floor	Today
* 256	NC		Observed salad cooler without thermometer	1 week
257	NC		Observed cooler #1 displaying wrong temperature	1 week
297	NC		Observed 1) bar soda gun, 2) server tea bulb, 3) server ice chuke to be dirty and needing cleaned	Corrected
347	NC		Observed no hand drying available at main bar (can't use rags!)	Today
399	NC		Observed unsealed wood in main exterior restrooms	2 months
413	NC		Observed horizontal/bottom gap 1/2" at basement doors	1 week
			Observed many doors being left open throughout	
			-only Grain bins allowed left open	
			-FCHD recommends installing Fans to prevent pests	

Received by (name and title printed):

Leila DiFazio

Inspected by (name and title printed):

Received by (signature):

Leila DiFazio

Inspected by (signature):

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Discussed Covid19 response including masks and bar service

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

FC Brewery

Floyd County Health Department Inspection Notes

	Code #	C/NG	Comments
			PIC: Wanda Leila DiFazio
			CFH:
			Health Policy Y - N Food Code: Y - N
10	347		paper towels
9	(297)		garden gnomes @ bar
	297		ice chests
	(297)		tea balls
3	415	C	flies / gnats @ server station
4	243		single-use floor
4	177		canned goods floor
5	202		beefed not segregated
(12)	(413)		gap under basement door
2	245	C	buffet ice moldy
			buffalo burger (7)
			steak (4)
1	187	C	5# cheese
			4 mac n cheese
			30# fish
			6 roast beef
			5# chicken s
8	257		#1 cooler wrong temp display
7	256		salad cooler no thermometer
11	399		unfurnished wood
(12)	(413)		outer opening

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